

Private Dining Experience

Services & Information

Citizen Crust's Private Dining room is available for private parties, business functions, and celebrations. It's the ideal location for your next event and can comfortably accommodate 10 - 40 guests. Guests may have the room for four hours. The Private room is fitted with large wooden tables and floor to ceiling glass windows with built in privacy shades, allowing semi-private or fully private dining experiences. Two televisions hang from the wall to accommodate any AV needs. Other arrangements may be made upon request.

We require food arrangements and an accurate guest count to be finalized one week prior to the reservation. If actual guest in attendance is less than the agreed upon guest count, the agreed upon guest count will be applied when totaling per person charges.

Beverage Service

***Open Bar** - All beverages are available and paid for on the host's master bill, based on Citizen Crust's current drink and wine prices.

Beverages paid for by the host can be limited by time, type, or dollar amount.

All open bars include house and premium liquors, imported and domestic beer and soft drinks

***Cash Bar** - Guests pay for their own beverages; our servers will set up tabs for each guest

*Controlled package options located in the end of portfolio

Minimum

There is no room rental fee for the private dining room just a minimum food and beverage requirement. Tax is included in this minimum but gratuity is excluded.

Monday through Friday Lunch - \$500

Sunday through Thursday Dinner - \$1,000

Saturday & Sunday Lunch - \$1,000

Friday & Saturday Dinner - \$2,000

Tax & Gratuity

Massachusetts tax is 6.25% and town tax is .75%. A suggested gratuity of 20% of food and beverage has been included. While this amount is based on a customary percentage, it is a guideline and is entirely at the client's discretion.

Contacts

Phone: (508) 543 6547

Email: foxboro@citizencrust.com

gf = gluten free . accommodations can be made for vegan, vegetarian, & gluten free options. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Plated Luncheon

\$25.00 Per person

parties 30 or less, only Monday through Saturday



Appetizer Course

Choose one

KISS Salad - field greens, red onion, goat cheese, balsamic vinaigrette **gf**

Watermelon Salad - field greens, watermelon, red onion, cucumber, feta, spicy mustard vinaigrette **gf**

Entrée

Choose four to offer

Fish & Chip - fried cod served with fries

Doner Kebab - thinly sliced, spit-roasted lamb and beef, lettuce crunch, fresh tomato, cucumber, tzatziki sauce, warm pita

Nashville Chicken Sandwich - fried chicken, siracha dry rub, lettuce crunch, house made pickles, spicy mayo, brioche bun

Pastrami Naan - shaved pastrami, cabbage, mustard, swiss, toasted naan

Shrimp Taco - blackened shrimp, pico, cabbage, avocado sauce, sour cream, cotija

Moroccan Salmon - moroccan seasoned salmon, stir-fried vegetable rice, lemon yogurt dressing

Curry Chicken Salad - coconut curry chicken, mixed greens, tomatoes, onions, cucumber, tomato basil wrap

Turkey Panini - turkey, baby kale, pesto, tomato, fresh mozzarella, pressed panini

Dessert

Add dessert for an additional \$5.00 per person

Spanish Churros served Family-Style & Freshly Brewed Coffee

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Plated Dinner

\$50.00 Per person



Appetizer Course

Choose one

KISS Salad - field greens, red onion, goat cheese, balsamic vinaigrette **gf**

Superfood Bowl - roasted and seasoned sweet potato, cauliflower, beet, and chickpeas; baby kale, slivered almonds, lemon-tahini dressing **gf**

Entrée

Choose four to offer

Argentina Steak - 14oz. grilled ribeye topped with chimichurri, new crop potatoes, cucumber salad **gf**

Moroccan Salmon - moroccan seasoned salmon, stir-fried vegetable rice, lemon yogurt dressing

Lamb Shank - braised lamb shank with apricots, dates, chickpeas, leeks, and saffron over jasmine rice, topped with almonds

Lobster Noodle - lobster, soba noodles, peppers, onions, wild mushrooms, bean sprouts, ginger scallion sauce

Paella - shrimp, mussels, calamari, cod, little necks, sausage, onion, peas, saffron rice

Jambalaya - shrimp, chicken, andouille sausage peppers, onions, white rice

Tropical Chicken- grilled chicken, pineapple, over stir fried rice

Cauliflower Tikka Masala - roasted cauliflower, chickpeas, onion, tomato, greek yogurt

Dessert

Spanish Churros served Family-Style & Freshly Brewed Coffee

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Appetizer Course

Choose one

KISS Salad - field greens, red onion, goat cheese, balsamic vinaigrette **gf**

Watermelon Salad - field greens, watermelon, red onion, cucumber, feta, spicy mustard vinaigrette **gf**

Roman Style Pan Pizza

Choose three

Cheese - red sauce, mozzarella

Pepperoni - cup & char pepperoni, mozzarella

Quattro Formaggio - mozzarella, provolone, asiago, romano, parmesan white sauce, olive oil

Citizen Pie - hot honey, cup & char pepperoni, whipped ricotta

Tartufo - goat cheese, wild mushrooms, truffle oil, prosciutto di parma, arugula, parmesan white sauce

Margherita of Savoy - red sauce, fresh mozzarella, basil, olive oil

The 'Ono - caramelized pineapple and onions, crispy bacon, korean bbq, mozzarella, provolone

Veggie - mozzarella, red sauce, zucchini, carrot, red onion, cauliflower, sundried cherry tomatoes

Greg's Favourite - thinly sliced potatoes soaked in buttermilk, layered with asiago & mozzarella, rosemary infused ham, arugula, olive oil

Castro Street - spicy italian sausage, hot capicola, bacon, mozzarella, red sauce, provolone

Citizen Mac Daddy - ground beef, comeback sauce, cheddar, mozzarella, tomato, lettuce, pickles, onion, parmesan white sauce

Dessert

Spanish Churros served Family-Style & Freshly Brewed Coffee

Buffet Style Dining

\$45.00 Per person



Appetizer Course

Choose one

KISS Salad - field greens, red onion, goat cheese, balsamic vinaigrette **gf**

Watermelon Salad - field greens, watermelon, red onion, cucumber, feta, spicy mustard vinaigrette **gf**

Taqueria Bar

Choose three

Vegan Chorizo

Sexy Cauli

Chicken

Carne Asada

Carnitas

Served with your choice of flour and/or corn tortillas, spicy avocado sauce, onions, cotija, sour cream, pico, cilantro, & lime

Dessert

Spanish Churros served Family-Style & Freshly Brewed Coffee

Buffet Style Dining

\$55.00 Per person



Appetizer Course

Choose one

KISS Salad - field greens, red onion, goat cheese, balsamic vinaigrette **gf**

Superfood Bowl - roasted and seasoned sweet potato, cauliflower, beet, and chickpeas; baby kale, slivered almonds, lemon-tahini dressing **gf**

Taqueria Bar

Choose three

Vegan Chorizo - Sexy Cauli - Chicken - Carne Asada - Carnitas
Served with your choice of flour and/or corn tortillas, spicy avocado sauce, onions, cotija, sour cream, pico, cilantro, & lime

Roman Style Pan Pizza

Choose two

Cheese - red sauce, mozzarella

Pepperoni - cup & char pepperoni, mozzarella

Quattro Formaggio - mozzarella, provolone, asiago, romano, parmesan white sauce, olive oil

Citizen Pie - hot honey, cup & char pepperoni, whipped ricotta

Tartufo - goat cheese, wild mushrooms, truffle oil, prosciutto di parma, arugula, parmesan white sauce

Margherita of Savoy - red sauce, fresh mozzarella, basil, olive oil

The 'Ono - caramelized pineapple and onions, crispy bacon, korean bbq, mozzarella, provolone

Veggie - mozzarella, red sauce, zucchini, carrot, red onion, cauliflower, sundried cherry tomatoes

Greg's Favourite - thinly sliced potatoes soaked in buttermilk, layered with asiago & mozzarella, rosemary infused ham, arugula, olive oil

Castro Street - spicy italian sausage, hot capicola, bacon, mozzarella, red sauce, provolone

Citizen Mac Daddy - ground beef, comeback sauce, cheddar, mozzarella, tomato, lettuce, pickles, onion, parmesan white sauce

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Priced by 50 peices

Sticky Icky Ribs-japanese ah-so miso ribs, yum yum sauce \$125

Shanghai Dumplings - pan-fried pork dumpling, spicy szechuan peanut sauce, everything seasoning \$100

Ellote Wings - fried chicken wings tossed in a kewpie mayo, cotija, tajin seasoning \$125

Scallops & Cauliflower - pan seared scallops, cauliflower puree, Italian 'nduja sausage *market price

Skewers - tsukune meatball, tunisian chicken, tandoori beef \$100

Priced by the tray

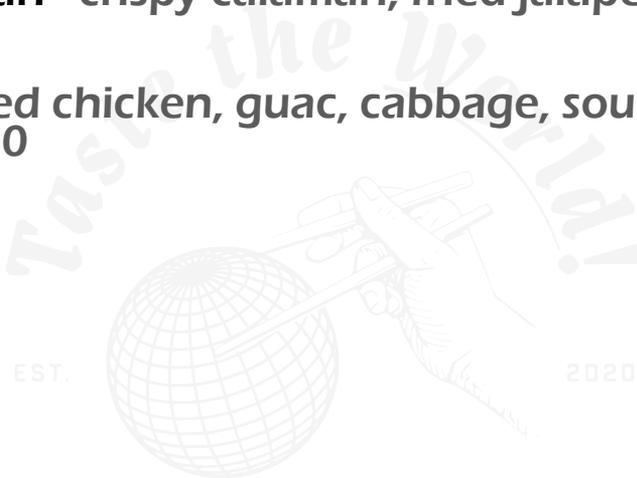
Sexy Cauli - crispy fried cauliflower, sweet soy garlic bang sauce \$90

Carne Asada Fries - fries, carne asada beef, cotija cheese, red cabbage, green onion, sharp cheddar, guacamole, sour cream, queso \$100

Crack Curds - crispy whole milk mozzarella curds, ghost pepper sea salt, comeback sauce \$80

Jalapenos Calamari - crispy calamari, fried jalapenos, jicama, chipotle aoli \$80

Taquitos- shredded chicken, guac, cabbage, sour cream, cilantro, cotija cheese \$160





Sangria or Cocktail greeting: greet each guest with a glass of our signature sangria or a house made cocktails at a cost of \$9 per person.

Pick though a selection of our specialty cocktails to have available for you and your guest in a 64 oz. Growler.

Beer or Wine Greeting: each guest is greeted with a select beer, wine, or proscoco (or the option to choose). Cost based on alcohol served.

Champagne Toast: each guest is poured a modified portion of champagne at a designated time for a speech or toast. • 3 oz. pour of house champagne for \$6 per person

Mimosa Bar! Guest can help themselves to a designated mimosa bar complete with your choice of vodka, garnishes, orange, grapefruit, mango, and pineapple juice.

Taste the World!

EST.

2020

check us out..

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